

AMENDMENTSIn the Claims:

1. (Currently amended) A method for glazing foods comprising the steps of:
[[a]] applying to the food a solution containing from about 25% to about 65% by weight of a glaze base containing a converted starch ~~to the food~~; and
[[b]] drying the food;
wherein the glaze base has a funnel viscosity, measured at 19% solids using a standard funnel, of between from about 7 to less than 20 seconds, and
wherein the converted starch is prepared by enzymatically hydrolyzing a base starch with at least two enzymes.
2. (Original) The method of Claim 1 wherein the glaze base has a funnel viscosity of between about 7 to about 15 seconds.
3. (Currently amended) The method of Claim [[3]] 2 wherein the glaze base has a funnel viscosity of between about 7 to about 10 seconds.
4. (Original) The method of Claim 1 wherein the glaze base further comprises a low molecular weight carbohydrate having less than 10 sugar units.
5. (Currently amended) The method of Claim [[3]] 1 wherein the glaze base has a DE greater than about 20.
6. (Original) The method of Claim 1 wherein the converted starch is a waxy starch.
7. (Currently amended) The method of Claim 1 wherein the converted starch is a chemically modified starch selected from the group consisting of acetylated, hydroxyalkylated, phosphorylated, ~~succinate~~ succinate and substituted succinate derivatives.

8. (Currently amended) The method of Claim [[5]] 1 wherein the converted starch is prepared by enzymatically hydrolyzing a base starch with a combination of alpha-amylase and another enzyme.
9. (Original) The method of Claim 8 wherein the another enzyme is selected from the group consisting of beta-amylase and glucoamylase.
10. (Currently amended) The method of Claim [[9]] 1 wherein the glaze base consists essentially of the converted starch and a 30% solids solution of the converted starch demonstrates a Brookfield viscosity increase of less than 10% over five days time.
11. (Currently amended) The method of Claim [[9]] 1 wherein the base starch is hydrolyzed via [[the]] a dispersion method with beta-amylase to give a partially degraded starch having a flow viscosity of between from about 20 seconds to about 30 seconds; and the partially degraded starch is then treated with alpha-amylase.
12. (Original) The method of Claim 11 wherein the partially degraded starch has a flow viscosity of between from about 20 seconds to about 25 seconds.
13. (Currently amended) The method of Claim [[9]] 1 wherein the base starch is hydrolyzed via [[the]] a slurry method with alpha-amylase to give a partially degraded starch having a flow viscosity of between about 50 seconds to about 80 seconds, and the partially degraded starch is then treated with beta-amylase.
14. (Original) The method of Claim 13 wherein the partially degraded starch has a flow viscosity of between about 50 seconds to about 60 seconds.
15. (Original) The method of Claim 1 wherein the glaze base contains from about 10 to about 30 % by weight of the converted starch.

16. (Currently amended) A process for preparing a converted starch comprising enzymatically hydrolyzing a base starch with ~~a combination of alpha-amylase and another enzyme~~ at least two enzymes in an amount for a for a sufficient time to achieve a funnel viscosity, measured at 19% solids using a standard funnel, of between from about 7 to less than 20 seconds; and a DE of greater than about 20; ~~whereby a 30% solids solution of the converted starch demonstrates a Brookfield viscosity increase of less than 10% over five days time.~~
17. (Original) The process of claim 16 wherein the base starch is hydrolyzed to a funnel viscosity of between from about 7 seconds to about 15 seconds and a DE of between greater than about 20 to about 40.
18. (Original) The process of Claim 17 wherein the base starch is hydrolyzed to a funnel viscosity of between from about 7.0 seconds to about 10.0 seconds.
19. (Currently amended) ~~[[The]]~~ A glaze base prepared with the converted starch prepared according to the process of Claim [[18]]16.
20. (Original) A glaze for foods comprising the glaze base of Claim 19.
21. (Currently amended) The glaze according to Claim 20 wherein the food is selected from the group consisting of pastries, bread, rolls[[:]], buns, cookies, crackers, breadsticks, croissants, bagels, Danish, pie components, snack products and ~~confectionaries~~ confectioneries.
22. (New) A converted starch prepared according to the process of Claim 16 wherein a 30% solids solution of the converted starch demonstrates a Brookfield viscosity increase of less than 10% over five days time